

Table II
Identification of Achievable Performance Standards
Source Category: Restaurants, Chain-Driven Charbroilers

| Rule/Measure | Rule/Measure | | | | |
|---------------|---|--|--|--|--|
| | South Coast 1138, Control of Emissions from Restaurant Operations, adopted 11/14/97 | | | | |
| Exemptions | Accept permit condition limiting amount of meat cooked to less than 875 pounds per week Supply evidence that emissions are less than 1 pound per day criteria contaminants | | | | |
| Applicability | Owners and operators of commercial chain-driven charbroilers | | | | |

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| Comments | <p>Executive Officer will evaluate and report to the Governing Board within 18 months of rule adoption on feasibility of controlling emissions from under-fired charbroilers and other restaurant equipment (cost-effective controls on other restaurant equipment not currently available). (Rule 1138)</p> <p>All of PM emissions controlled are below PM₁₀ in size, and majority is smaller than PM_{2.5}. (Draft Staff Report for Proposed Rule 1138, 10/10/97)</p> <p>Catalytic oxidizer used with chain-driven charbroiler may result in fuel savings and decreased hood duct cleaning cost. (Draft Staff Report for Proposed Rule 1138, 10/10/97)</p> <p>Catalytic oxidizer with 83% control efficiency for PM and VOC removed has been adopted as BACT for equipment processing more than 125 pounds per day</p> | | | | |

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| | product (1 pound PM emissions per day). (Proposed Revisions to Best Available Control Technology (BACT) Guidelines, 9/11/97, and personal communication with Anthony Oshinuga, (909) 396-2599). | | | | |

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